

# Low Alcohol Hazy IPA Viking

- Gravity **8.3 BLG**
- ABV **3.2 %**
- IBU **25**
- SRM **3.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **20.5 liter(s)**

## Steps

- Temp **58 C**, Time **15 min**
- Temp **66 C**, Time **20 min**
- Temp **73 C**, Time **20 min**
- Temp **77 C**, Time **1 min**

## Mash step by step

- Heat up **17.1 liter(s)** of strike water to **61.8C**
- Add grains
- Keep mash **15 min** at **58C**
- Keep mash **20 min** at **66C**
- Keep mash **20 min** at **73C**
- Keep mash **1 min** at **77C**
- Sparge using **11.6 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount          | Yield | EBC |
|-------|----------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt | 1.75 kg (51.2%) | 80 %  | 5   |
| Grain | Słód owsiany Fawcett | 0.51 kg (14.9%) | 61 %  | 5   |
| Grain | Viking Wheat Malt    | 0.51 kg (14.9%) | 83 %  | 5   |
| Grain | viking cara          | 0.33 kg (9.6%)  | 75 %  | 8   |
| Grain | dextrin              | 0.32 kg (9.4%)  | 80 %  | 11  |

## Hops

| Use for   | Name   | Amount | Time     | Alpha acid |
|-----------|--------|--------|----------|------------|
| Boil      | Simcoe | 20 g   | 20 min   | 13.2 %     |
| Boil      | Citra  | 20 g   | 1 min    | 12 %       |
| Whirlpool | Citra  | 10 g   | 10 min   | 12 %       |
| Dry Hop   | Citra  | 20 g   | 3 day(s) | 12 %       |
| Dry Hop   | Simcoe | 30 g   | 3 day(s) | 13.2 %     |

## Yeasts

| <b>Name</b> | <b>Type</b> | <b>Form</b> | <b>Amount</b> | <b>Laboratory</b> |
|-------------|-------------|-------------|---------------|-------------------|
| Safale S-33 | Ale         | Dry         | 11.5 g        | Fermentis         |